

Media Contact: Saskia Brussaard, Crave PR
saskia@cravepr.com / 905-634-2430



For the first time, Taste Canada Awards will reveal the *Shortlist* of world-class Canadian culinary writers on Twitter

September 13, 1 p.m. EDT / 10 a.m. PDT

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150 Canadian culinary writing submissions compete for prestigious Taste Canada Award

Toronto, August 8, 2016—For the first time in its 19-year history, **Taste Canada Awards / Les Lauréats des Saveurs du Canada** will reveal the shortlist on Twitter on September 13th. Taste Canada Awards (tastecanada.org) celebrates culinary writing in Canada in both official languages. This year, Taste Canada Awards received 150 submissions (96 books and 54 food blogs). The shortlist narrows down the contenders to 55, and at the Gala on November 14th, Taste Canada Awards will present 22 winners with a Gold or Silver Award.

The Taste Canada Awards Gala, held at the Arcadian Court in Toronto, is a one-of-a-kind gastronomic event with more than a dozen chef-led food stations presented by Toronto's most celebrated chefs, and a Red Carpet walked by some of the most celebrated writers and culinary personalities from Canada. At the Gala, Taste Canada Awards will also name this year's Hall of Fame Award inductees (living and posthumous) sponsored by The Culinary Historians of Canada.

In 2015, the total units sold in Canada for books in the "Cooking" subject category amounted to 1.3 million for a total value of \$38.7 million, according to BookNet Canada.

What's New in 2016

- New Category: *Health and Special Diet Cookbooks*
- This year, Taste Canada Awards will present two prizes for each book category, a Gold and Silver (previously just Gold was awarded). In the Food Blog category, presented by Canadian Lentils, only a Gold award will be given.

Taste Canada Awards: Categories

- General Cookbooks / Livres de Cuisine Générale
- Single-Subject Cookbooks / Livres de Cuisine Sujet Unique
- Regional/Cultural Cookbooks / Livres de Cuisine Régionale et Culturelle
- Culinary Narratives / Narrations Culinaires
- Health and Special Diet Cookbooks/Santé et diète particulière **(NEW CATEGORY)**
- Food Blog / Blog Culinaire

Lead Sponsor and presenter of
Taste Canada Cooks the Books



**Canadian Lentils
Presents**
The Food Blog Award

Gold Sponsors



Silver Sponsors



Taste Canada Cooks the Books

Taste Canada ***Cooks the Books*** is a cooking competition that invites Canadian culinary students from across the nation to compete for the title of *Canada's Best New Student Chefs*. Taste Canada ***Cooks the Books*** showcases the talent of Canada's next generation of chefs, honours the authors and brings some of this year's outstanding submitted cookbooks to life. ***Cooks the Books*** is presented by Taste Canada Awards and by the Alberta Canola Producers, sponsored by The Egg Farmers of Canada, The Royal Agricultural Winter Fair and Ricardo Cuisine.

The teams are paired with a culinary author and given the challenge to recreate a recipe from the author's cookbook, along with their own signature garnish. This year, the students will compete in front of food lovers, industry professionals and peers at the Royal Agricultural Winter Fair on November 12th and 13th. A mentoring author who will offer guidance and motivation will join the teams on stage. A panel of notable culinary experts will judge the competition. The winners will be announced at the Taste Canada Awards Gala on November 14th where they will be presented with prizes, a letter of recommendation and a trophy to display at their school.

About Taste Canada—the food writing awards / Les Saveurs du Canada—les lauréats des publications culinaire

Our Canadian story, as told through the art of culinary writing

Taste Canada Awards celebrates 19 years as the only organization in Canada that recognizes this nation's abundance of outstanding culinary writers. The mission of Taste Canada Awards is to be the authoritative culinary writing award in Canada by showcasing and recognizing the best. Our vision is to promote Canadian-authored culinary writing so it is recognized as world class. Drawn from Canadian academic, publishing, creative and institutional fields, the independent panel of judges reviews submissions across six categories.

2016 TASTE CANADA AWARDS: SUBMISSIONS IN ALL AWARD CATEGORIES:

ENGLISH LANGUAGE

Culinary Narratives

Alford, Jeffrey. *Chicken in the Mango Tree: Food and Life in a Thai-Khmer Village*. Douglas & McIntyre, Madeira Park

Gaylard, Linda. *The Tea Book*. DK, Toronto

Hamilton, Alissa. *Got Milked? What You Don't Know About Dairy, The Truth About Calcium, And Why You'll Thrive Without Milk*. HarperCollins, Toronto

McClusky, Peter. *Ontario Garlic: The Story from Farm to Festival*. Arcadia Publishing and The History Press, Mt. Pleasant, S.C.

Mechefske, Lindy. *Sir John's Table: The Culinary Life and Times of Canada's First Prime Minister*. Goose Lane Editions, Fredericton

General Cookbooks

Bourdon, Marilou and Alexandre Champagne. *Three Times a Day*. House of Anansi Press, Toronto

Canadian Living Test Kitchen and Irene Fong. *The Ultimate Cookbook*. Les Éditions de l'Homme, Montréal

Chavich, Cinda. *The Waste Not, Want Not Cookbook*. TouchWood Editions, Victoria

Neal, Peter and Chris Neal. *Goodness: Recipes and Stories*. Blakeman Books, Richmond Hill

Nelson, Michelle Catherine. *The Urban Homesteading Cookbook: Forage, Farm, Ferment and Feast for a Better World*. Douglas & McIntyre, Madeira Park

O' Brady, Tara. *Seven Spoons: My Favorite Recipes for Any and Every Day*. Appetite by Random House, Vancouver

Silver, Daniella and Norene Gilletz. *The Silver Platter: Simple to Spectacular; Wholesome, Family-Friendly Recipes*. Artsroll/Mesorah Publication Ltd., Brooklyn, N.Y.

Smith, Mairlyn. *Homegrown: Celebrating the Canadian Foods We Grow, Raise and Produce*. Whitecap Books, Vancouver

Smith, Michael. *Make Ahead Meals*. Penguin Canada Books, Toronto

Wight, Emily. *Well Fed, Flat Broke: Recipes for Modest Budgets & Messy Kitchens*. Arsenal Pulp Press, Vancouver

Wimbush-Bourque, Aimée. *Brown Eggs and Jam Jars: Family Recipes from the Kitchen of Simple Bites*. Penguin Canada Books, Toronto

Regional/Cultural Cookbooks

Dammann, Derek and Chris Johns. *True North: Canadian Cooking from Coast to Coast*. HarperCollins, Toronto

DeGrace, Anne, ed. *Pairings: inspired food, inspiring words: a compendium of beloved recipes and books from the chefs of Nelson*. Nelson Public Library, Nelson

Deppenweiller, Maria. *Russian Cuisine: Traditional and Contemporary Home Cooking*. Whitecap Books, Vancouver

Feltham, Liz. *A Real Newfoundland Scoff: Using Traditional Ingredients in Today's Kitchens*. Nimbus Publishing, Halifax

Flinn, Craig. *Out of New Nova Scotia Kitchens: Best-loved East Coast Dishes for Today*. Formac Publishing, Halifax

Knight, Chris. *One World Kitchen: The Cookbook*. TouchWood Editions, Victoria

Musgrave, Susan. *A Taste of Haida Gwaii: Food Gathering and Feasting at the Edge of the World*. Whitecap Books, Vancouver

Nimji, Noorbanu and Karen Anderson. *A Spicy Touch: Family Favourites from Noorbanu Nimji's Kitchen*. A Spicy Touch Publishing (Canada) Inc., Calgary

Parsons, Barry C. *Rock Recipes 2: More Great Food and Photos from My Newfoundland Kitchen*. Breakwater Books, St. John's

Radford, Duane. *The Canadian Cowboy Cookbook: From the Ranch to the Backyard*. Argenta Press, Dragon Hill Publishing Ltd, Edmonton

Richards, Emily. *Per la Famiglia: Memories and Recipes of Southern Italian Home Cooking*. Whitecap Books, Vancouver

Schell, Jennifer. *The Butcher, the Baker, the Wine and Cheese Maker by the Sea: Recipes & Folk-Lore from the Farmers, Artisans, Fishers, Foragers and Chefs of the West Coast*. TouchWood Editions, Victoria

Spencer, Tays and Jonathan Cheung. *Montreal Cooks: A Tasting Menu from the City's Leading Chefs*. Figure 1, Vancouver

Summerfield, Robin. *Winnipeg Cooks: Signature Recipes from the City's Top Chefs*. Figure 1, Vancouver

Single-Subject Cookbooks

Akis, Eric. *The Great Rotisserie Chicken Cookbook*. Appetite by Random House, Vancouver

Alyea, Rosie. *The Sweetapolita Bakebook*. Appetite by Random House, Vancouver

Asher, David. *The Art of Natural Cheesemaking: Using Traditional, Non-Industrial Methods and Raw Ingredients to Make the World's Best Cheese*. Chelsea Green Publishing, White River Junction, VT

Bronee, Amy. *The Canning Kitchen: 101 Simple Small Batch Recipes*. Penguin Canada, Toronto

Daykin, Rosie. *Butter Celebrates! A Year of Sweet Recipes to Share with Family and Friends*. Appetite by Random House, Vancouver

Foster, Pamela. *Abbey Cooks Entertain: Relaxing Over Afternoon Tea*. Pamela Powered Inc., Toronto

Gannon, Raelene. *Tea from cup to plate: a journey to steeping and cooking with tea*. Self-published/4G Press, Bradford

Grappe, Jean-Paul. *The Complete Wild Game Cookbook: Includes 165 Recipes*. Robert Rose, Toronto

Hynam-Smith, Adam. *Curbside: Modern Street Food From a Vagabond Chef*. Whitecap Books, Vancouver

Jones, Bill. *The Deerholme Vegetable Cookbook*. TouchWood Editions, Victoria

Langford, Signe. *Happy Hens & Fresh Eggs: Keeping Chickens in the Kitchen Garden, with 100 Recipes*. Douglas & McIntyre, Madeira Park

Lycopolus, Emily. *The Olive Oil & Vinegar Lover's Cookbook*. TouchWood Editions, Victoria

Misko, BBQ Brian. *Grilling with House of Q: Inspired Recipes for Backyard Barbecues*. Figure 1 Publishing, Vancouver

Mundy, Jane. *The Ocean Wise Cookbook 2: More Seafood Recipes That Are Good for the Planet*. Whitecap Books, Vancouver

Pirk, Wendy. *Canadian Heritage Breads*. Practical Gourmet, Coldstream

Prosperi-Porta, Angelo. *Honey: Everyday Recipes for Cooking and Baking with Nature's Sweetest Secret Ingredient*. TouchWood Editions, Victoria

Walsh, Victoria and Scott McCallum. *A Field Guide to Canadian Cocktails*. Appetite by Random House, Vancouver

Wynne, Camilla. *Preservation Society Home Preserves: 100 Modern Recipes*. Robert Rose, Toronto

Health and Special Diet Cookbooks

Britton, Sarah. *My New Roots: Inspired Plant-Based Recipes for Every Season*. Appetite by Random House, Vancouver

Browne, Jennifer. *Vegetarian Comfort Foods: The Happy Healthy Gut Guide to Delicious Plant-Based Cooking*. Skyhorse Publishing (Thomas Allen & Son), Markham

Eustace, Mary Jo. *Scared Wheatless: Delicious Gluten-Free Recipes That Won't Make You Lose Your Mind*. Whitecap Books, Vancouver

Green, Patricia. *Sweet Goodness: Unbelievably Delicious Gluten-Free Baking Recipes*. Penguin Canada Books, Toronto

Heller, Ricki. *Living Candida-Free: Conquer the hidden epidemic that's making you sick and restore your health*. HarperCollins, Toronto

Houston, Jennifer and Ruth Tal-Brown. *Super Fresh: Super Natural, Super Vibrant Vegan Recipes*. Penguin Canada Books, Toronto

Kelly, Carla. *True to Your Roots: Vegan Recipes to Comfort and Nourish You*. Arsenal Pulp Press, Vancouver

McNish, Douglas. *Vegan Everyday: 500 Delicious Recipes*. Robert Rose, Toronto

Nadel, Jessica. *Greens 24/7: More Than 100 Quick, Easy, and Delicious Recipes for Eating Leafy Greens and Other Green Vegetables at Every Meal, Every Day*. The Experiment (Thomas Allen & Son), Markham

Nadel, Jessica. *Superfoods 24/7: More Than 100 Easy and Inspired Recipes to Enjoy the World's Most Nutritious Foods at Every Meal, Every Day*. The Experiment (Thomas Allen & Son), Markham

Orlando, Amanda. *Allergen Free Desserts to Delight Your Taste Buds: A Book for Parents and Kids*. Skyhorse Publishing (Thomas Allen & Son), Markham

Raman, Dr. Maitreyi, Angela Sirounis and Jennifer Shrubsole. *The Complete Prebiotic & Probiotic Health Guide: A Vegetarian Plan for Balancing Gut Flora + 175 Recipes*. Robert Rose, Toronto

Telpner, Meghan. *The UnDiet Cookbook: 130 Gluten-Free Recipes for a Healthy and Awesome Life*. Appetite by Random House, Vancouver

Trotter, Dr. Makoto and Doug Cook. *The Complete Leaky Gut Health & Diet Guide: Improve Everything From Autoimmune Conditions to Eczema by Healing Your Gut*. Robert Rose, Toronto

Food Blog

A Cook Not Mad	acooknotmad.com
Abbey's Kitchen	abbeyskitchen.com
Canadian Literary Fare	canadianliteraryfare.org
Capital Dining	capitaldining.ca
Chocolates & Chai	chocolatesandchai.com
Commuter Cook	commutercook.com
Cupcakes and Kale	.cupcakesandkale.ca
Easy Peasy Eats	easypeasyeats.com
Eating Niagara	eatingniagara.com
Eva Bee	.evabee.com/blog
Fables and Focaccia	fablesandfocaccia.com
FEAST: An Edible Road Trip	.edibleroadtrip.com
Field and Pantry	fieldandpantry.com
Food Gypsy	.foodgypsy.ca
Heather's EATS, Eating and Tasting Stories	heatherseats.wordpress.com
I Say Nomato	isaynomato.com
In Pursuit Of More	inpursuitofmore.com
It Doesn't Taste Like Chicken	itdoesnttastelikechicken.com

Joanna Sable	joannasable.com
Julie Daniluk	juliedaniluk.com/blog.html
Just Crumbs	justcrumbs.ca
Kitchen Bliss	kitchenbliss.ca
Kitchen Heals Soul	kitchenhealssoul.com
Kitchen Frau	kitchenfrau.com
Lisa Cantkier	lisacantkier.com
Lisa Rutledge, RD	lisarutledge.ca
MokshaFood	.mokshafood.com
Mortar and Pestle	.mortar-and-pestle.ca
NatalieMacLean.com	NatalieMacLean.com
RADNUT	radnut.ca
She Eats	sheeats.ca
Simple Bites	simplebites.net
Simply Beautiful Eating	simplybeautiful-eating.com
Sober Julie	soberjulie.com
Sondi Bruner	.sondibruner.com
Starving Foodie	starvingfoodie.blogspot.ca
The Brunette Baker	.thebrunettebaker.com
The Edgy Veg	theedgyveg.com
The Finer Cookie	thefinercookie.com
The First Mess	thefirstmess.com
The Spicy Eggplant	spicyeggplant.com
The Tiffin Box	thetiffinbox.ca
Ultimate Hot Chocolate	ultimatehotchocolate.com
Unconventional Baker	unconventionalbaker.com
Urban Cottage Life	urbancottagelife.com
Will Travel for Food	willtravelforfood.com
Word of Mouth	theresaalbert.com
You Have Been Served	.youhavebeenserved.ca

FRENCH LANGUAGE

Narrations Culinaires

Francoeur, Jean-Marie. *Encyclopédie de la cuisine Nouvelle-France : Histoires, produits et recettes de notre patrimoine culinaire*. Fides, Anjou

Lavalée, Bernard. *Sauver la planète, une bouchée à la fois: Trucs et conseils*. Les Éditions La Presse, Montréal

Livres de Cuisine Générale

Dô, Sylvie. *L'Épicerie : Le plaisir de faire les bons choix*. Les Éditions Caractère, Montréal

Chartier, François. *L'essential de Chartier*. Les Éditions de Presse, Montréal

Coup de Pouce, St-Germain, Claudine. *Cuisiner pour une semaine, un mois, un an*. Les Éditions de l'Homme, Montréal

Leduc, Alexandra. *Cuisine 5 ingrédients à la rescousse des parents!* Modus Vivendi, Montréal

O'Gleman, Geneviève et Alexandra Diaz. *Famille futée 2 : 175 recettes santé à moins de 5\$ par portion*. Éditions La Semaine, Montréal

Risler, Clémence et Emilie Villeneuve. *Chefs de famille : Portrait et recettes*. Les Éditions Cardinal, Montréal

Robitaille, Josée. *C'est l'hiver!* Les éditions de la Carotte blanche, Montréal

Siri, Florence-Léa. *L'Art de cuisiner sans gaspiller ni se ruiner : Trucs et astuces d'économie familiale. Plus d 250 canevas de recettes*. Les Éditions Caractère, Montréal

Livres de Cuisine régionale et culturelle

Alary, Christophe et Frédéric Smith. *Saveurs de saison : Une cuisine inspirée du domaine Cataraqui*. Les Éditions Sylvain Harvey, en collaboration avec la Commission de la capitale nationale du Québec, Québec

Bérubé, Caty, Richard Houde, Miléna Babin, Benoît Boudreau, Annie Lavoie et Raphaëlle St-Laurent Pelletier. *Les plaisirs gourmands de Caty – Cuisine québécoise : les secrets de nos grands-mamans*. Éditions Pratico-Pratiques, Québec

Di Domenico, Maria. *Fine cuisine italienne des Abruzzes*. Les Éditions Glénat Québec, Montréal

Loureiro, Helena. *La cuisine d'Helena : 80 recettes portugaises pour ensoleiller votre table*. Les Éditions de l'Homme, Montréal

Livres de Cuisine Sujet Unique

Bérubé, Caty, Richard Houde, Miléna Babin, Benoît Boudreau, Annie Lavoie et Raphaëlle St-Laurent Pelletier. *Les plaisirs gourmands de Caty – Conserves : des délices maison qui vous simplifient la vie*. Éditions Pratico-Pratiques, Québec

Bilodeau, Émilie. *Midi saveurs : Lunchs et petits plats*. Les Éditions La Presse, Montréal

DesGroseilliers, Julie. *Bébé a faim : 85 recettes et conseils sur l'alimentation de 4 mois à 2 ans*. Les Éditions La Presse, Montréal

Fortin, Anne. *Tomate : Plus de 70 recettes pour savourer la tomate*. Modus Vivendi, Montréal

Gateau, Barbara. *Tutti Frutti : 90 recettes sucrées et salées de fruits cuisinés*. Les Éditions de l'Homme, Montréal

Gauthier, Emilie. *Révolution sandwichs*. Les Éditions du Trécarré, Montréal

Gosselin, Virginie et Marie-Pier Gosselin. *Au Gré des Champs : Une histoire de famille, d'agriculture et de cuisine*. les éditions du passage, Montréal

Harbour, Alain. *Accords met et bière de l'entrée au dessert : Recettes originales de 51 chefs réputés*. Éditions BERGER, Austin

Jourdan, Andrea et Claudette Dion. *La saison de conserves : 100 recettes avec les produits marché*. Édito, Montréal

Lavoie, Maxime. *BBQ au Max : 100 recettes débiles par le nouveau guru québécois du BBQ*. Guy Saint-Jean Éditeur, Laval

Ricardo. *La mijoteuse #2*. Les Éditions La Presse, Montréal

Ricardo. *Mon premier livre de recettes*. Les Éditions La Presse, Montréal

Vézina, Daniel. *La cuisine réfléchie : Bien manger sans gaspiller*. Les Éditions La Presse, Montréal

Santé et diète particulière

Baribeau, Hélène. *Halte aux kilos : Vaincre la prise de poids sans régime*. Éditions La Semaine, Montréal

Bérubé, Caty, Richard Houde, Miléna Babin, Benoît Boudreau et Annie Lavoie. *Cuisine minceur en 5 ingrédients, 15 minutes*. Éditions Pratico-Pratiques, Québec

Cormier, Hubert. *Ma table festive : Yogourt*. Éditions La Semaine, Montréal

Côté, Stéphanie et Philippe Grand. *Nutrition Sportive : 21 jours de menus*. Modus Vivendi, Montréal

Michaud, Eliane. *Naturellement sucré : 100 desserts à base de sucres naturels*. Guy Saint-Jean Éditeur, Laval

René, Jacynthe. *Délices détox : Mon guide gourmand et vivifiant*. Les Éditions Cardinal, Montréal

St-Pierre, Véronique. *Les pâtisseries de Rose Madeleine : 50 recettes véganes*. Les Éditions de l'Homme, Montréal

Blogue Culinaire

La Petit bette

Nana Marmelade

The Green Life

Champagne & Brunelle

lapetitebette.com

nanamarmelade.com

thegreenlife.ca

camillebrunelle.com